

BLANCO

CATERING BY THE FARMERS UNION





PLATED LUNCH

\$38/person

FIRST COURSE

(select 2)

CREAMY TOMATO SOUP

garlic toast

CHEF'S SEASONAL-INSPIRED SOUP (add \$1-2)

i.e. chowder, chili, minestrone

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

FIELD GREENS

strawberries, hazelnuts, blue cheese, vanilla-balsamic vinaigrette (vegetarian)

ROASTED BEETS SALAD (add \$1)

arugula, candied walnuts, cranberries, goat cheese, lemon-honey vinaigrette (vegetarian)

HARVEST SALAD (add \$1)

mixed greens, apples, strawberries, cranberries, spiced pecans, blue cheese, maple vinaigrette

MAIN COURSE

(select 3)

UNION MARKET SALAD

mixed greens, chicken, tomato, dates, avocado, corn, almonds, goat cheese, croutons, tomato, basil vinaigrette

SMOKED SALMON COBB

iceberg, tomato, egg, house-smoked bacon, caper ranch

FARMERS BOWL

quinoa, roasted vegetables, tomatoes, walnuts, garlic-rosemary vinaigrette

GRASS-FED BURGER

white cheddar, pickles, all the fixin's, brioche bun, fries

PAN ROASTED SALMON

root veggie hash, garlic lemon butter

DESSERT

(select 2)

WARM BROWNIE

chocolate sauce, vanilla ice cream

BREAD PUDDING

salted caramel, vanilla ice cream

PLATED DINNER

\$70/person

FIRST COURSE

(select 2)

CREAMY TOMATO SOUP

garlic toast

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

FIELD GREENS

strawberries, hazelnuts, blue cheese, vanilla-balsamic vinaigrette (vegetarian)

ROASTED BEETS SALAD (add \$1)

arugula, candied walnuts, cranberries, goat cheese, lemon-honey vinaigrette (vegetarian)

HARVEST SALAD (add \$1)

mixed greens, apples, strawberries, cranberries, spiced pecans, blue cheese, maple vinaigrette

GRILLED ASPARAGUS (add \$2)

romesco sauce, olive oil, black sea salt

MAIN COURSE

(select 3)

FARMERS BOWL

quinoa, roasted vegetables, tomatoes, walnuts, garlic-rosemary vinaigrette (vegan)

ROASTED AIRLINE CHICKEN BREAST

sautéed blue lake green beans, roasted baby carrots, buttermilk mashed potatoes, bacon gravy

BRAISED PORK

creamy polenta, sautéed chard, orange

RISOTTO

chef's seasonal-inspired risotto

PRAWN LINGUINE (add \$2)

saffron brodo, calabrian chilis

PAN-SEARED HALIBUT (add \$5)

scaloped potatoes, sautéed mixed baby kale, normandy sauce

FILET MIGNON (add \$5)

mash potatoes, broccolini, carrots, red wine garlic butter



DESSERT

(select 2)

WARM BROWNIE

chocolate sauce, vanilla ice cream

BREAD PUDDING

salted caramel, vanilla ice cream

CHOCOLATE POT DE CRÈME (add \$1)

maldon salt, whipped cream, berries

PASSED APPETIZERS

(priced per piece)

BUTTERMILK BISCUIT | \$5
honey butter (vegetarian), add bacon \$2

MUSHROOM CIGARS | \$5
porcini aioli (vegetarian)

GRILLED CHEESE FINGER SANDWICH | \$4
havarti, gruyere, white cheddar, caramelized onion, apple mustard,
sourdough, creamy tomato soup dip (vegetarian), add bacon \$2

IPA CHEDDAR FONDUE | \$5
rustic bread, carrot (vegetarian)

UNION MARKET SALAD CUPS | \$5
mixed greens, chicken, tomato, dates, avocado, corn almonds, goat
cheese, basil vinaigrette

GRILLED CHICKEN SKEWERS | \$4
spicy peanut sauce

TOMATO RELISH CROSTINI | \$6
burrata cheese, basil

DUNGENESS CRAB CAKES | \$6
cajun remoulade

GARLIC SHRIMP CROSTINI | \$6
chili, marsala, lemon

BRISKET STREET TACOS | \$6
avocado crema, caramelized onion, cilantro, salsa verde

HOUSE SMOKED BACON SKEWERS | \$6
roasted brussels sprouts

AHI TUNA WONTONS | \$6
shallot, jalapeno, sesame oil, scallion oil

BEEF SKEWERS | \$4
fresno chili chimichurri

BBQ PORK SLIDERS | \$5
bourbon & cola bbq sauce, habanero slaw

GRASS FED BEEF SLIDERS | \$6
white cheddar

IMPOSSIBLE SLIDERS | \$6
vegan cheese (vegan)

PARTY TRAYS

(serves 25 people)

GRILLED VEGGIE PLATE | \$100
balsamic vinaigrette, caper ranch (vegan)

ARTISAN CHEESE BOARD | \$125
seasonal fruits, nuts, crackers (vegetarian)

CAESAR SALAD | \$120
garlic anchovy dressing, parmesan, croutons

ROASTED BEET SALAD | \$120
arugula, candied walnuts, cranberries, goat cheese, lemon-honey vinaigrette (vegetarian)

FIELD GREENS | \$110
strawberries, hazelnuts, blue cheese, vanilla-balsamic vinaigrette (vegetarian)

HARVEST SALAD | \$110
mixed greens, apples, strawberries, cranberries, spiced pecans, blue cheese, maple vinaigrette (vegetarian)

GRILLED CHEESE | \$130
havarti, gruyere, white cheddar, caramelized onion, apple mustard, sourdough (vegetarian), add bacon- \$20

MAC & CHEESE | \$150
white cheddar, parmesan, panko, parsley (vegetarian), add bacon \$20, add mushrooms \$20, add jalapeños \$20

PORK & RICOTTA MEATBALLS | \$150
roasted tomato, parmesan, basil

BABY BACK RIBS | \$175
bourbon & cola bbq sauce

ROASTED BRUSSELS SPROUTS | \$180
house-smoked candied bacon, green apple, blue cheese

CHICKEN WINGS | \$175
served with ranch and tossed in your choice of smoked bbq, traditional buffalo or mango habanero

GRILLED SAUSAGE | \$200
bacon braised sauerkraut, stout mustard, pretzel bites

HOUSE SMOKED BACON BOARD | \$250
jalapeno bacon, peppered bacon, original bacon, bacon jam, garlic toast

ROASTED SALMON | \$250
tomato relish

HOUSE-SMOKED BRISKET | \$250
bourbon & cola bbq sauce

FLAT IRON STEAK BITES | \$250
fresno chili chimichurri